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(54) Title: MILK-BASED CHEWY SWEET AND METHOD FOR ITS PRODUCTION

(57) Abstract: A description is provided of a milk-based chewy sweet comprising at least one gelatinising substance and milk, in particular comprising at least 1 to 10% gelatinising substance and at least 20 to 70% milk. It also comprises at least 20 to 80% sugar syrup and also at the most 15% very fine sugar. It is preferably prepared using the method which comprises the addition of a gelatinising substance to the sugar syrup, without application of heat, and, when the gelatinising substance has dissolved in the syrup, mixing in the milk, the latter being kept at ambient temperature, and preferably being in the form of concentrated milk.



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